



BREAD BAKING ARTS

BY ROUXBE

BREAD BAKING ARTS COURSE OVERVIEW AND HIGHLIGHTS

Created in collaboration with master bakers, Jacquy Pfeiffer and Sébastien Canonne, M.O.F., Bread Baking Arts is an exciting baking program course focusing on quick breads, artisan breads, and breakfast pastries. Students will begin with an in-depth look at baking's cornerstone ingredients, composition, and role in each recipe.

➤ 80 hours | 25 units | 296 tasks | 229 videos

UNIT 1 INTRODUCTION TO BREAD BAKING ARTS

Lesson 1: Course Orientation

UNIT 2 BASICS OF BAKING AND BAKING SKILLS

Lesson 1: Basics of Sanitation

Lesson 2: Types of Ovens

Lesson 3: Measurements

UNIT 3 PREPARE YOUR HOME BAKERY

Lesson 1: Rearrange your Kitchen and Pantry

Lesson 2: Basics of Tools

Lesson 3: Student Activity | Setting up your Baking Kitchen

UNIT 4 CORNERSTONE INGREDIENTS

Lesson 1: General Baking Principles

Lesson 2: What is Sugar?

Lesson 3: Basics of Eggs

Lesson 4: Butter and Fats

Lesson 5: The Basics of Milk and Cream

Lesson 6: Student Activity | Make your own quick bread

UNIT 5 BREAKFAST PASTRIES

Lesson 1: Breakfast Pastries

Lesson 2: Student Activity | Make a breakfast pastry

UNIT 6 CREAMED BATTERS

Lesson 1: Basics of Mixing and Folding

Lesson 3: Creamed Batter Recipes

Lesson 2: Basics of Piping

Lesson 4: Student Activity | Make a creamed batter

UNIT 7 LIQUID BATTERS & CHOUX PASTE

Lesson 1: Liquid Batters

Lesson 3: Student Activity | Make a liquid batter or churros

Lesson 2: Choux Paste

UNIT 8 WHIPPED BATTERS

Lesson 1: Basics of Whipping

Lesson 3: Student Activity | Make Traditional Swiss
Hazelnut Carrot Cake

Lesson 2: Traditional Swiss Hazelnut Carrot Cake

UNIT 9 BISCUITS, CORNBREAD & SCONES

Lesson 1: Biscuits

Lesson 3: Scones

Lesson 2: Cornbread

Lesson 4: Student Activity | Make biscuits,
cornbread or scones
Hazelnut Carrot Cake

UNIT 10 DOUGHNUTS & BEIGNETS

Lesson 1: Doughnuts and Beignets

Lesson 2: Student Activity | Make a doughnut

UNIT 11 SPECIALTIES

Lesson 1: Irish Soda Bread

Lesson 3: Student Activity | Make your own specialty

Lesson 2: Rugelach

UNIT 12 GLUTEN-FREE & VEGAN

Lesson 1: Gluten-free and Vegan Baking

Lesson 4: Vegan & Gluten-free Banana, Peanut
Butter, and Chocolate Chip Muffins

Lesson 2: Gluten-free Raspberry Pecan Muffins

Lesson 5: Student Activity | Make your own
Gluten-free & Vegan pastry

Lesson 3: Vegan Lime Cake

UNIT 13 FRENCH FAVORITES

Lesson 1: Student Activity | Make your own French favorite

UNIT 14 TRANSITION

Lesson 1: General baking Principles

Lesson 2: What is Sugar?

Lesson 3: Basics of Eggs

Lesson 4: Butter and Fats

Lesson 5: The Basics of Milk and Cream

Lesson 6: Student Activity | Make your own quick bread

UNIT 15 FLOUR, YEAST, WATER, SALT

Lesson 1: Four Essentials of Baking

Lesson 2: Baker's Math

Lesson 3: Student Activity | Make your own yeasted bread

UNIT 16 LAMINATED DOUGHS

Lesson 1: Basics of Laminated Doughs

Lesson 2: Puff Pastry

Lesson 3: Apple Turnovers

Lesson 4: Spinach & Feta Pie

Lesson 5: Student Activity | Make sweet or savory laminated dough

UNIT 17 YEASTED LAMINATED DOUGHS

Lesson 1: Mixing and Folding

Lesson 2: Fundamentals of Yeasted Laminated Doughs

Lesson 3: Fruit Danish

Lesson 4: Croissants

Lesson 5: How to Roast Prime Rib

Lesson 7: Student Activity | Make a yeast-laminated pastry

UNIT 18 BAKED ENRICHED DOUGH WITH YEAST

Lesson 1: Enriched Doughs With Yeast

Lesson 2: Babka

Lesson 3: Brioche

Lesson 4: Sticky Buns

Lesson 5: Student Activity | Make an enriched pastry

UNIT 19 FRIED ENRICHED DOUGH WITH YEAST

Lesson 1: Yeast-raised Doughnuts

Lesson 2: Berliner Doughnuts

Lesson 3: Student Activity | Select and make one fried dough

UNIT 20 BREADS USING THE DIRECT METHOD

Lesson 1: Using the Direct Method

Lesson 2: Soft Salted Pretzels

Lesson 3: Alsatian Flatbread Flammekueche

Lesson 4: Student Activity | Select and make one direct dough recipe

UNIT 21 BIGA & SPONGE FERMENTATION

Lesson 1: The Biga Starter Dough

Lesson 2: Provençal Fougasse Bread

Lesson 3: The Sponge-Yeasted Starter Dough

Lesson 4: Pita Bread

Lesson 5: Student Bread | Make one bread using a biga dough starter

UNIT 22 POOLISH FERMENTATION

Lesson 1: The Polish-Yeasted Starter

Lesson 2: Traditional French Baguette

Lesson 3: English Muffins

Lesson 4: Student Activity | Make one bread using polish fermentation

UNIT 23 FERMENTED DOUGH

Lesson 1: Fermented Dough

Lesson 2: Whole Wheat Toast Bread

Lesson 3: Potato & Beer Bread

Lesson 4: Bagels

Lesson 5: Student Activity | Make one bread using fermented dough

UNIT 24 LEVAIN FERMENTATION

Lesson 1: Naturally-fermented starter - Levain

Lesson 2: Ancient Grain Bread

Lesson 3: Rye Bread

Lesson 4: Sourdough Miche

Lesson 5: Student Activity | Make one bread using a levain fermentation

UNIT 25 CAPSTONE & FINAL ASSESSMENT